

Register No:

Name:

SAINTGITS COLLEGE OF ENGINEERING (AUTONOMOUS)

(AFFILIATED TO APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY, THIRUVANANTHAPURAM)

EIGHTH SEMESTER B.TECH DEGREE EXAMINATION(R), MAY 2024**Food Technology
(2020 SCHEME)****Course Code : 20FTT416****Course Name : Food Laws and Regulations****Max. Marks : 100****Duration:3 Hours****PART A***(Answer all questions. Each question carries 3 marks)*

1. Why are antioxidants added to food?
2. What are the laws that come under the Food Safety and Standards Act?
3. What are chemical hazards in food?
4. List and brief any three non-thermal processing of food.
5. How does the Codex Alimentarius Commission ensure the safety and quality of food products worldwide?
6. How does JEMRA evaluate the risk of microbiological contamination in food products?
7. What are the benefits of OIE in global food safety and security?
8. What are the key components of import and export regulations?
9. Describe the significance of ISO 22000 in food safety management systems.
10. Differentiate between risk assessment and risk management.

PART B*(Answer one full question from each module, each question carries 14 marks)***MODULE I**

11. (a) Explain the legal consequences for the guilty of food adulteration. Discuss the potential penalties and punishments for food adulteration. 10
(b) How do food safety standards contribute to consumer protection and public health? 4

OR

12. (a) Explain the needs and importance of food laws and regulations. 7
(b) Compare mandatory, regulatory, and voluntary regulations in the context of food laws. 7

MODULE II

13. (a) List the novel methods of food processing, and how do they differ from traditional methods. 4
(b) Explain the principles behind Pulsed Electric Field (PEF) and High-Pressure Processing (HPP). 4

OR

14. Analyze the factors that contribute to the growth and proliferation of bacteria, viruses, and parasites in food. How can food handling and processing practices mitigate the risk of contamination? 14

MODULE III

15. (a) Explain the challenges faced by the Indian food regulatory regime in ensuring the safety and quality of food products. 7
(b) What are the primary regulatory bodies responsible for overseeing food safety and standards in India? Discuss their roles and responsibilities. 7

OR

16. (a) Explain the role of Food Safety Inspection Services (FSIS) in ensuring the safety of food products. 7
(b) Discuss the key functions and responsibilities of FSIS in food inspection and regulation. 7

MODULE IV

17. (a) What is the Bureau of Indian Standards (BIS), and what are the objectives of BIS? 7
(b) What is AGMARK, and what are its significance in the Indian food processing sector? 7

OR

18. (a) Explain the Export Quality Control and Inspection Act 1963, and what is its primary objective? 7
(b) Elucidate the key provisions of the Export Quality Control and Inspection Act 1963 regarding the inspection and certification of export commodities. 7

MODULE V

19. (a) Elucidate ISO 9001:2000/2008, ISO 9001:2000, ISO 22000:2005. 9
(b) Evaluate the benefits of ISO 22000 certification for food businesses. 5

OR

20. Explain and analyze the principles of HACCP and its application in identifying and controlling food safety hazards. How does HACCP facilitate risk-based decision-making to prevent, eliminate, or reduce hazards in food production? 14
